

**AMENDMENTS TO THE CLAIMS:**

Claims 94-100 are canceled without prejudice or disclaimer. Claims 101-105 are added. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-100 (Canceled).

Claim 101 (New). A method of preparing a dough, comprising:

- a) testing at least one lipolytic enzyme for hydrolytic activity towards a C4-C8 acyl bond in a triglyceride, hydrolytic activity towards a C16-C20 acyl bond in a triglyceride, hydrolytic activity towards digalactosyl diglyceride and hydrolytic activity towards phospholipid,
- b) selecting a lipolytic enzyme having hydrolytic activity towards digalactosyl diglyceride and hydrolytic activity towards phospholipid, and having a ratio of hydrolytic activity towards the C16-C20 acyl bond and the C4-C8 acyl bond of at least 3, and
- c) adding the selected lipolytic enzyme to the dough.

Claim 102 (New). The method of claim 101, further comprising preparing a baked product from the dough.

Claim 103 (New). A method for identifying a lipolytic enzyme suitable for baking, comprising:

- a) testing at least one lipolytic enzyme for hydrolytic activity towards a C4-C8 acyl bond in a triglyceride, hydrolytic activity towards a C16-C20 acyl bond in a triglyceride, hydrolytic activity towards digalactosyl diglyceride and hydrolytic activity towards phospholipid,
- b) selecting a lipolytic enzyme having hydrolytic activity towards digalactosyl diglyceride and hydrolytic activity towards phospholipid, and having a ratio of hydrolytic activity towards the C16-C20 acyl bond and the C4-C8 acyl bond of at least 3.

Claim 104 (New). A method of preparing a lipolytic enzyme variant for use in baking, which method comprises:

- a) selecting a parent lipolytic enzyme,
- b) making at least one alteration which is an insertion, a deletion or a substitution of an amino acid residue in the lipolytic enzyme to obtain a lipolytic enzyme variant,

c) screening for a lipolytic enzyme variant which compared to the parent lipolytic enzyme has:

- i) a ratio of hydrolytic activity towards the C16-C20 acyl bond and the C4-C8 acyl bond of at least 3,
  - ii) a higher activity on digalactosyl diglyceride, and
  - iii) a higher phospholipase activity, and
- d) preparing the lipolytic enzyme variant.

Claim 105 (New). A method of preparing a lipolytic enzyme variant for use in baking, which method comprises

- a) subjecting a DNA sequence encoding a lipolytic enzyme to random mutagenesis,
- b) expressing the mutated DNA sequence obtained in step (a) in a host cell, and
- c) screening for host cells expressing a lipolytic enzyme variant which compared to the parent lipolytic enzyme has:

- i) a ratio of hydrolytic activity towards the C16-C20 acyl bond and the C4-C8 acyl bond of at least 3,
  - ii) a higher activity on digalactosyl diglyceride, and
  - iii) a higher phospholipase activity, and
- d) preparing the lipolytic enzyme expressed by the host cells.